

AMENDMENTS TO THE CLAIMS

This listing will replace all prior versions, and listings, of claims in the application:

1. (Currently Amended) A method of producing a frozen risotto ~~or a like ready-to-eat dish based on rice~~, including the steps of:
 - a) adding to rice the necessary liquid and particulate ingredients for preparing a risotto according to the sequence provided for by the traditional recipe and cooking all the above ingredients up to a desired cooking degree, wherein said traditional recipe requires toasting the rice and then cooking the rice with water and an additional ingredient, wherein the additional ingredient is, or yields as a result of said cooking, a sauce, a broth, or a combination thereof;
 - b) rapidly cooling the thus prepared risotto;
 - c) feeding the risotto into a dosing apparatus, which forms sphere-like portions of a predetermined weight or volume;
 - d) subjecting said portion to ultra-fast freezing; and
 - e) packaging a predetermined number of said frozen portions in suitable bags or boxes.
2. (Canceled).
3. (Currently Amended) A method according to claim 1 ~~or 2~~, wherein said liquid ingredients are selected among the group comprising meat- or fish- or vegetable-broth, tomato sauce and milk and said particulate ingredients are selected among the group comprising vegetables, ~~molluses~~, mollusks, crustaceans, fish, meat and mushrooms.
4. (Currently amended) A method according to ~~any one of the preceding claims~~ claim 1 or 3, wherein in said step of rapid cooling b) the risotto is brought to a temperature of 4° to 0°C.
5. (Currently Amended) A frozen risotto ~~or a like frozen ready-to-eat dish based on rice~~, characterized in that ~~it~~ said frozen risotto is in the form of a plurality of drop-shaped

portions of predetermined volume or weight, each one of these portions including all the ingredients of the risotto ~~or like ready-to-eat rice-based dish~~ in the appropriate ratios, wherein said risotto is prepared in accordance with a traditional recipe by:

toasting rice and then cooking said rice with water and an additional ingredient,
wherein the additional ingredient is, or yields as a result of said cooking, a sauce, a broth, or a combination thereof.